

# Lucianos

AT THE MILLSTONE



## Luciano's story

Luciano first came to the UK 22 years ago from beautiful Sicily for work experience and to learn English, after compulsory and later by choice, time spent in the Italian Military. He soon picked up the language and gained credibility working in the hospitality industry.

Working as a chef and later as a Manager at the Midland Hotel in Manchester he realised this was his passion and to be his future. Luciano managed successfully, many other Restaurants in Worsley and Bolton and also The Brasserie at Bent Garden Centre which was a fantastic management experience, and 3 years later looked for a business to open himself, fortunately seeing the potential in 'The Millstone,' as it was then.

## The Team

Luciano is also fortunate to have a team of experienced and dedicated across the three businesses, Managers Francesco, Jolanda and Maurizio and also qualified and amazing Chef's Piero, Enrico and Ailton. Bar and waiting-on staff and chef's who collectively have raised the status of the restaurant under the guidance of Luciano. All have a story to tell, some have their businesses, many are graduates or bi-lingual and many of the staff originate from all corners of the world, Sicily, Sardinia, Nepal, Malta, USA, Portugal, Bangladesh, Poland, Boltonian - talk to your bar or waiter/waitress you may be surprised what you discover!





# ME AT THE MILLSTONE Lucianos NU

## Stuzzichini

### CESTINO DI PANE (VE)

Mixed marinated olives, sundried tomatoes and baby artichokes, mixed selection of homemade bread, extra virgin olive oil and aged balsamic vinegar for dipping

£8.00

### BOWL OF OLIVES AND FETA CHEESE (V)

£5.00

### PANE ALL'AGLIO

-Garlic oil	(ve)	£7.00
-Tomato	(ve)	£8.00
-Cheese	(v)	£8.00
-Italiano	Basil pesto, mozzarella, tomato (v)	£9.00

### BRUSCHETTE

£7.00

- Tomato, red onion and basil (ve)
- Caramelized red onion and crumbled feta cheese (v)

### PITTA E TRIO HUMMUS (VE)

£7.50

Oven baked Greek pitta bread served with trio of dips: Hummus, aubergine Hummus and sundried tomato hummus



## Antipasti

### TEMPURA DI VERDURE (VE)

£8.50

Tempura of aubergines, courgettes and peppers accompanied by a sweet chilli sauce.

### PATE DELLO CHEF

£8.50

Homemade chicken liver pate served with seasonal chutney and crusty bread.

### ARANCINI SICILIANI (V)

£8.50

Traditional Sicilian deep fried rice balls stuffed with peppers and goat's cheese served with a pepper marmalade.

### PARMIGIANA IMPANATA (V)

£8.50

Deep fried breaded parmigiana stuffed with aubergine, mozzarella, parmesan and basil served with spicy tomato sauce.

### ANTIPASTO ALL'ITALIANA FOR ONE £12.00 FOR TWO £20.00

Selection of Italian cured meat and cheese, sundried tomato, baby artichokes, marinated olives and fresh bread.



AT THE MILLSTONE  
*Lucianos*

## Antipasti

<b>ZUPPA DEL GIORNO (V)</b>	£7.00
Seasonal soup of Chef choice served with fresh bread.	
<b>POLPETTE DI MANZO</b>	£8.50
Homemade meatballs in a rich spicy tomato sauce served with fresh bread.	
<b>TORTINA DI MERLUZZO</b>	£9.00
Homemade cod fishcakes with chorizo and spring onions served with tartar sauce.	
<b>INSALATA D'ANATRA</b>	£9.00
Duck salad tossed in teriyaki sauce, mixed leaf, pomegranate, ginger and sesame seed	
<b>TEMPURA DI GRANCHIO</b>	£10.00
Deep fried tempura softshell crab, served with frenal, orange, olives salad with aioli sauce.	
<b>DOLCE CAPRINO (V)</b>	£9.00
Deep fried goat's cheese bon-bon served with apple marmalade and apple crisp's. Finished with honey and lemon drizzle.	
<b>FUNGHI SALTATI (VE)</b>	£9.00
Sautéed mushroom and peas with garlic and chilli, served on whole wheat and seeded toasted bread, fished with paprika dust.	
<b>COSTOLETTE AL BARBECUE</b>	£10.00
Slow cooked ribs slathered in delicious sticky barbecue sauce with a kick of garlic.	
<b>CALAMARI FRITTI</b>	£9.00
Deep fried calamari, served with siracha mayo.	
<b>BUDINO NERO E CAPASANTA</b>	£13.00
Grilled black pudding and king scallops, served with a creamy wholegrain mustard and shallot sauce and a honey, apple jam.	
<b>GAMBERONI DELLO CHEF</b>	£13.00
Pan fried king prawns with chorizo and peppers finished with garlic butter sauce, lime and fresh coriander.	
<b>CRAZING BOARD FOR ONE</b>	£12.00
<b>FOR TWO</b>	£20.00
A taster selection of our delicious antipasti	



Please note there is a discretionary 10% service charge added to each bill



## Pasta

<b>LASAGNA DELLA CASA</b> Traditional homemade lasagna.	£12.00
<b>SPAGHETTI ALLA BOLOGNESE</b> Spaghetti with our traditional meat ragu.	£11.50
<b>SPAGHETTI ALLA CARBONARA</b> Spaghetti with crispy bacon, grilled chicken and garlic in a creamy sauce.	£12.50
<b>TAGLIATELLE ALLA DIAVOLA</b> Tagliatelle pasta with strips of beef steak, fresh chilli, in tomato and cream sauce.	£13.50
<b>RISOTTO AI PISELLI (V)</b> Creamy arborio rice tossed with creamy garden peas finished with parmesan.	£13.00
<b>TORTELLINI VERDI (V)</b> Green tortellini stuffed with ricotta and spinach, served on a creamy butter sauce, parmesan flakes and nuts.	£16.00
<b>GNOCCHI ETNA</b> Potato gnocchi sautéed with spinach, chilli, sausages, spring onion and cream.	£13.50
<b>GNOCCHI PESTO ROSSO (V)</b> Potato gnocchi in a tomato sauce, Greek olives, red onion, finished with sundried tomato pesto and feta cheese.	£13.00
<b>TAGLIATELLE MARE E MONTI</b> Tagliatelle pasta with mussels, porcini mushrooms, cherry tomatoes, light cream finished with a spicy 'nduja Calabrian.	£16.00
<b>TAGLIATELLE AL BRANZINO</b> Tagliatelle pasta with grilled courgette, basil pesto, topped with grilled seabass fillet.	£17.00
<b>RAVIOLI ALL'ARAGOSTA</b> Egg ravioli stuffed with lobster, served with spicy creamy tomato and prawn sauce	£16.50
<b>FREGOLA DI TERRA</b> Sardinian fregola pasta tossed with saffron, chicken, chorizo, red peppers and garden peas.	£14.50
<b>FREGOLA DI MARE</b> Sardinian fregola pasta tossed with mussels, clams and calamari in a spicy tomato sauce, topped with softshell crab.	£19.00





## Pizze

### PIZZA MARGHERITA (V)

Tomato, fior di latte mozzarella and basil.

£11.50

### PIZZA TRE SALAMI

Tomato, fior di latte mozzarella, spicy calabrese salami, chorizo and spicy spianata, fresh chilli.

£13.00

### PIZZA PARMIGIANA (V)

Tomato, fior di latte mozzarella, fried aubergine, parmesan shaving and basil.

£13.00

### PIZZA FIORENTINA

Tomato, fior di latte mozzarella, creamy stracciatella, spinach, 'nduja, fried egg.

£14.50

### PIZZA POLLO ROSSO

Sun dried tomato hummus, fior di latte mozzarella, grilled chicken, roasted peppers, black olives, sweet chilli sauce.

£14.00

### PIZZA NONNINA

Tomato, meatballs, fior di latte mozzarella and fresh basil.

£13.00

### PIZZA TROPICALE

Roasted peppers sauce, fior di latte mozzarella, chilli, chorizo, chicken and pineapple.

£13.50

### PIZZA ORIENTALE

Hoisine sauce, fior di latte mozzarella, duck, spring onions and cucumber.

£13.50

### PIZZA PISTACCHIO

Fior di latte mozzarella, mortadella ham and homemade pistacchio pesto.

£14.50

### CALZONE VERDE (V)

Calzone stuffed with fior di latte mozzarealla, spinach, kalamata olives and green pesto.

£13.50

### CALZONE ROSSO

Calzone stuffed with tomato, fior di latte mozzarealla, pork sausage, bacon, spicy 'nduja and mushroom.

£14.50

## CREATE YOUR OWN PIZZA

### MARGHERITA BASE THEN ADD YOUR OWN TOPPINGS

- Pineapple, cappers, olives, ham, salami, onion, rocket, spinach, bacon, sweetcorn, aubergine, peppers, mushrooms

£1.00

- Prawns, chicken, Parma Ham, Tuna, anchiovies, Creamy stracciatella, fior di latte mozzarella.

£2.00

GLUTEN FREE BASE

£2.00

VEGAN CHEESE

£2.00

\*Our pizza dough comes from a mix of flour, mainly we use a plain flour "CAPUTO" coming straight from Naples, a re-milled semolina flour coming from Sicily and a wholemeal flour that is produced in the Lancashire area. Our dough takes take 24 hours to ferment and with this process, we will have a product that is easy to digest.



## Secondi di carne

**POLLO PRINCIPESSA** £18.50

Grilled chicken breast in a creamy, white wine and mushroom sauce, topped with English asparagus served with fries.

**POLLO LUCIANO** £18.50

Grilled chicken breast topped with melted cheese and crispy Parma ham, on a creamy butter and sage sauce.  
Served with fries.

**POLLO PEPE** £18.50

Grilled chicken breast in a creamy peppercorn sauce served with fries.

**AGNELLO ARROSTO** £25.00

Grilled rack of lamb, served with pea puree, garden peas and red wine reduction, served with rosemary roasted potatoes.

**SPEZZATINO UNGHERESE** £25.00

Slow cooked glazed beef feather blade and peppers seasoned with paprika and cumin, in a rich tomato, gravy sauce.  
Served with rice .

**ANATRA ALL'ARANCIA** £25.00

Pan fried Gressingham duck served with lentil stew in a red wine and orange juice reduction and crispy chorizo. Served with roasted potatoes.



## Secondi di pesce

**MERLUZZO GIALLO** £25.50

Pan fried cod loin served with creamy saffron, clam sauce and garden peas served with mix salad.

**MERLUZZO MEDITERRANEO** £25.50

Pan fried cod loin, served with 'nduja, cherry tomatoes, and garlic tomato sauce served with tenderstem broccoli

**BRANZINO SICILIANO** £24.00

Grilled seabass fillets, served with Sicilian sweet and sour fried vegetables caponata, toasted pine nut and basil oil.  
Served with fries

**BRANZINO PICCANTE** £24.00

Grilled seabass fillets, served with sauteed garlic spinach, chorizo, chilli and basil pesto dressing and roasted potatoes.



## Bistecche

<b>FILETTO ALLA GRIGLIA</b>	£35.00
Grilled 8oz Prime fillet steak served with roasted tomato, Portobello mushroom, hand cut chips and peppercorn sauce.	
<b>FILETTO ROSSINI</b>	£35.00
Grilled 8oz Prime fillet steak served on crusty bread, port and red wine reduction, topped with chicken liver pate. Served with hand cut chips.	
<b>FILETTO SURF &amp; TURF</b>	£42.00
Grilled 8oz Prime fillet steak served with Barolo and shallots red wine sauce topped with grilled Argentinian Red prawns. Served with hand cut chips.	
<b>BISTECCA AI PORCINI</b>	£29.00
Grilled 10oz sirloin steak served with creamy porcini mushroom shallots and pancetta sauce. Served with hand cut chips.	
<b>BISTECCA SPINACI E DOLCELATTE</b>	£29.00
Grilled 10oz sirloin steak served with creamy spinach and dolcelatte sauce. Served with hand cut chips	



## Contorni

*ALL* £5.00

SAUTÉ GARLIC MUSHROOMS  
MIXED SALAD  
HAND CUT CHIPS  
FRENCH FRIES  
MASHED POTATO  
PEAS AND BACON  
TRUFFLE AND PARMESAN FRIES